

## Developing and Implementing a Food Safety Program Using HACCP Principles

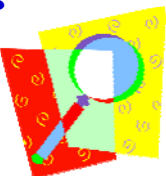


## Timeline & Requirements

- All SFAs/schools that participate in the NSLP and/or SBP must implement a food safety program by the end of the '05-'06 school year
- Food safety program must be a written plan for each individual school in the SFA and be based on the Process Approach to HACCP principles

## Preventative vs. Reactive Plan

- HACCP is a food safety system that helps identify **foods** and **procedures** that are most likely to cause foodborne illness



## It's Not MY job.....

- I just wash dishes...
- I'm not the manager...paperwork isn't MY problem....
- I don't have TIME.....

### Three Essential Points to Developing this Plan

- Sanitation
- Temperature Control
- Standard Operating Procedures (SOPs)



### Requirements of a School Food Safety Program

- Documented SOP's (Standard Operating Procedures)
- A written plan at each school food preparation and service site for applying HACCP principles that includes methods for:
  - placing menu items in the appropriate HACCP process category

### Requirements of a School Food Safety Program, con't

- Documenting Critical Control Points of Food Production
- Monitoring
- Establishing & Documenting Corrective Actions
- Recordkeeping
- Review/Revise periodically

### Develop, Document, and Implement SOPs



## Standard Operating Procedures

- SOPs lay a strong foundation for overall food safety program.
- SOPs are step-by-step written instruction for routine food service tasks that affect the safety of food—such as proper cooking procedures, proper temperatures, personal hygiene requirements (i.e. length of fingernails, hair covering)
- Each SOP includes instruction on monitoring, documentation, corrective action, verification, record keeping (HACCP Principles)

## Sample SOPs

- Available on the CANS website
- 20 Different SOPs have now been developed by USDA/NFSMI
- Tweak them according to the way you do things at your facilities
- Website address:  
<http://doe.sd.gov/oess/cans/index.asp>  
HACCP Based Standard Operating Procedures (SOP) Samples

## Review Operations Within Your SFA

- If you are a SFA who serves at more than one site you will need to review the operations at EACH of these sites (includes colony sites)
- Considerations:
  - Number & Type of Employees at Each Site
  - Types of Equipment
  - Processes for Food Preparation
  - Menu Items

## Step 2...Classify Food According to the Process Approach to HACCP



*No  
Cook*

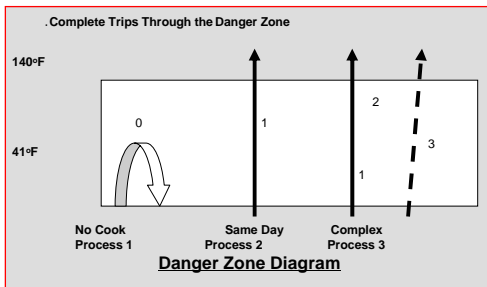


*Same  
Day  
Service*



*Complex  
Food  
Preparation*

## Classifying Menu Items using the Process Approach



## What menu items need to be categorized?

- ONLY Potentially Hazardous Foods

Process Type	No Cook Process	Same Day Service Process	Complex Food Preparation Process
	Milk		
		Hot Dog (On a Bun)	
			Leftover Chili for Chili Dogs

## Once I categorize my menu items then what do I do??

- Menu items need to be placed on the sheets in "My Plan" section...
- No Cook, Same Day Service or Complex.
- Overhead exercise...

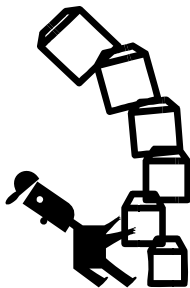
### Question??

- Can we lump all potatoes as one item instead of listing them separate?

### ○ Step 3...

Identify and document control measures and critical limits

### Control Measures



- Control measures are any means taken to prevent, eliminate or reduce hazards
- Control measures that are absolutely essential must be applied at key points....known as CCPs

### Critical Control Points (CCPs)

- Each CCP includes boundaries or critical limits (time and/or temperatures) that must be achieved or maintained to control a food safety hazard
- The SD Food Code provides guidance on critical limits for you to use....i.e. when cooking chicken, the Food Code sets the critical limit at 165° for 15 seconds



## Critical Control Points

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- A Critical Control Point is a **Red Flag**...we know that we need to do something at this point in the preparation of food—because if we don't the food could cause a foodborne illness
- Cooking PHF
- Hot Holding OR Cold Holding
- Reheating Food



## Critical Limits

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- Always a Time and/or Temperature for example:
- **Cook to 155° for 15 seconds**
- **Reheat to 165° for 15 seconds**
- **Hold at 41° or below**
- **Hold at 140° or above**



## Process: NO COOK Fruit Salad

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- CCP: COLD HOLDING
- Hold at 41°F or below.  
Check and record temperatures



## Resources

<http://doe.sd.gov/oess/cans/index.asp>

- Scroll down page to Training & Technical Assistance and then to Food Safety Training Information, then you will see
- Guidance for School Food Authorities: Developing a School Food Safety
- [Program Based on the Process Approach to HACCP Principles](#)
- [HACCP Based Standard Operating Procedures\(SOP\) Samples](#)
- [2005 Food Code](#)
- [South Dakota State University Cooperative Extension Service](#)
- [USDA Recipes for Child Nutrition Programs \(HACCP ready\)](#)

### Questions???

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Does SD require locked cabinets for hazardous materials?



### Questions???

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Clarify microwave requirement for cooking, heating and reheating?



### Question.....

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- Can the receiving temperatures be recorded on invoices or order guide?

### Questions on Logs

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- Do we need logs for milk coolers and pass throughs?
- Do I need to keep a log if I have PHF ala carte items in my vending machines?
- Whose responsibility is it to monitor logs? What about verification?



### Scenario....Using Time Alone as a Public Health Control....

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- Scenario: A facility is serving a cold ham sandwich that is refrigerated and we know that we will not exceed the 4 hours total in the danger zone by the end of service the same day. We also know that the sandwich will be discarded at the end of the service on that same day...What kind of documentation has to be kept for this sandwich?



### Temperature at end of cooking

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- Scenario: I am reheating a precooked hamburger patty. What is the "end temperature"?



### Process 1,2 or 3?

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- What Process Categories do I put egg salad and potato salad in?



### Another Scenario.....

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- I am sending food from a central kitchen to a satellite kitchen. They have no kind of reheating capabilities over there...in fact, they don't have anything there to keep the food hot while serving. The food arrives and it is served and lunch is over. At 10:20 the temperature of the food is 165°. It immediately goes into an insulated carrier...the carrier is opened at 11:00am and the children are served immediately....60-65 students....usually takes 20-30 minutes. What are the HACCP record keeping requirements in this scenario??



### Question??....

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- Turkey Dip sandwiches are made with deli meat, so what temperature does it have to be up to, to serve?

Answer: 140°-165°